

### **Apache acorn cakes:**

1 cup acorn meal, ground fine  
1 cup cornmeal  
1/4 cup honey  
pinch of salt

Mix the ingredients with enough warm water to make a moist, not sticky dough. Divide into 12 balls. Let rest, covered, for 10 minutes or so. With slightly moist hands, pat the balls down into thick tortilla-shaped breads. Bake on an ungreased cast iron griddle over campfire coals or on clean large rocks, propped up slightly before the coals. If using the stones, have them hot when you place the cakes on them. You'll have to lightly peel an edge to peek and see if they are done. They will be slightly brown. Turn them over and bake on the other side, if necessary.

These cakes were carried on journeys dry and eaten alone or with shredded meat.